



Garlic Butter Baked Salmon

Ingredients:

8-10 Cloves Garlic
3 Tbsp Butter
2 Tbsp Olive Oil
6 6 oz Salmon Filets
2 Tbsp Lemon Juice
¼ tsp Chopped Fresh Rosemary
1 tsp Chopped Fresh Parsley
½ tsp Dill Weed
Salt
Black Pepper

Directions:

Sauté garlic in butter and olive oil until soft enough to smash. Place salmon in greased baking dish. Sprinkle with salt and pepper. Drizzle with lemon juice. Spoon garlic and butter mixture over salmon. Bake uncovered at 425 F for 8-12 minutes or until fish flakes easily with a fork. Sprinkle with parsley, rosemary, and dill before serving.

Enjoy!